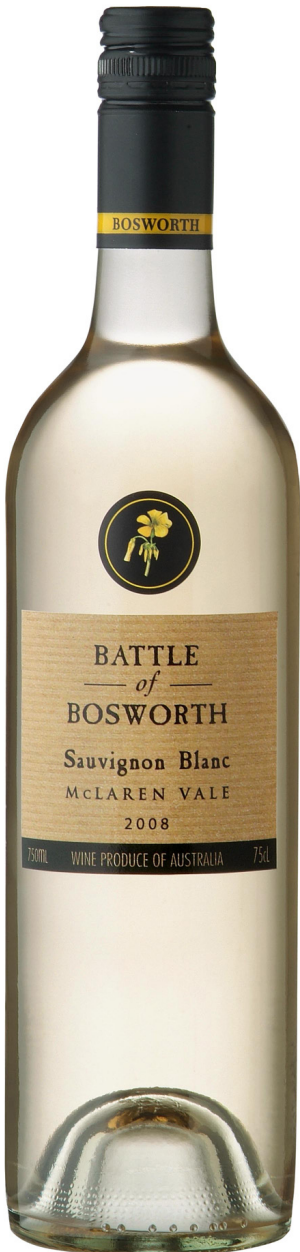




BATTLE
— of —
BOSWORTH

MCLAREN VALE



Battle of Bosworth McLaren Vale 2008 Sauvignon Blanc

Battle of Bosworth Wines

The wines take their name from the original Battle of Bosworth, fought on Bosworth Field, Leicestershire, England in 1485. Here the last of the Plantagenet Kings, Richard the III, was slain by Henry Tudor, becoming the last king of England to die in battle, ending the War of the Roses.

The roots of the Bosworth family's battle were planted in the early 1840's with their first vineyard in McLaren Vale. The modern day Battle of Bosworth saw the conversion of 'Edgehill' vineyard to organic viticulture by Joch Bosworth in 1995. This McLaren Vale 'Battle of Bosworth' is symbolised on the label by the yellow Soursob (*Oxalis pes caprae*) which is used in the vineyard to combat other weeds.

Organic Viticulture

Battle of Bosworth now has some 50 acres of 20 years and older Shiraz, Cabernet Sauvignon, Chardonnay, Viognier, Sauvignon Blanc and Mourvèdre vines which are fully certified 'A' grade organic by Australian Certified Organic (ACO), a process that takes four years.

Eschewing synthetic chemicals, Joch controls weeds in partnership with the soursobs which grow rapidly with the onset of winter rains and forms a natural weed mat. This prevents the germination of other weeds in spring and helps reduce under vine evaporation in summer. By maintaining organic soil and biological activity and using preventative measures to deal with any pest problems, Joch and the humble Soursob have proven to be a very potent force in this viticultural Battle of Bosworth.

Vintage 2008

Average winter rains were followed by a very cool and dry late January/ February, resulting in very healthy vines with big canopies and intensely varietal fruit which held their acidity extraordinarily well.

Winemaking

Grapes were picked early at just on 11° Beaumé, gently pressed and then taken through a slow, cool ferment. A very small amount of free run went straight to barrel (older oak) for a barrel ferment to add complexity.

Tasting Note

The inaugural Battle of Bosworth Sauvignon Blanc has cut grass, passionfruit and lime on the nose, flavours which follow through in the mouth, accompanied by fine, fresh acidity, good length and a super clean finish.

Technical Details

Picking Dates:	6th February 2008
pH Level	3.3
Total Acidity:	7.2g/L
Alc/ Vol:	12.5%
Bottling Date:	26th May 2008

Organically Grown, Traditionally Vinified